

Tamarind Idli



Ingredients:

Idli – 4, crumbled
Tamarind Extract – 2 tblsp, thick
Ginger – 1/2 tsp, grated
Dry Red Chillies – 2
Bengal Gram Dal – 1 tsp
Peanuts – 1 tsp
Curry Leaves – few
White Pepper Powder – 1 tsp
Salt as per taste
Asafoetida Powder – a pinch
Oil as required

Method:

- 1. Heat oil in a pan.**
- 2. Fry the mustard seeds until it splutters.**
- 3. Add bengal gram dal, red chillies, peanuts and curry leaves.**
- 4. Stir-fry for 30 seconds.**
- 5. Add ginger and salt. Mix well.**
- 6. Now add the tamarind extract and bring to a boil.**
- 7. Switch off the flame.**
- 8. Add pepper powder and asafoetida powder.**
- 9. Add the crumbled idlis and mix well.**
- 10. Serve hot.**